



Deep ruby red color of interesting intensity accompanied by a very transparent rim marking its youth. Aromas of blackberries, red fruits, and spices like clove, subtle aromas of vanilla and chocolate. Round Palate with sweet tannins creating a very prolonged and pleasant finish.

Recommended to enjoy between 15° to 17°C (59° to 63°F).

Food Pairing: Red meats, white meats, seafood, with intense seasoning.

Classic Malbec

2022

Variety: 100% Malbec

Region: Barrancas, Maipú, Mendoza.

Winemaker: Ignacio Macciardi

Harvest: Between March 15th and 23rd. Carried out in the early morning hours when temperatures are cooler. The harvest is done in 20 kg plastic crates to avoid pressing the grapes, ensuring they arrive at our cellars with maximum quality.

Production: A double quality selection process performed. Sanitary control of the grape clusters. After destemming, all grapes intended for the stainless steel tanks are selected for subsequent maceration at low temperature.

Maceration: 25 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 7 to 10 days at a temperature of 26° to 28°C (79° to 82°F). Three daily pump-overs and 2 délestage during the entire fermentation process.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 10 months. 10% with first-use French oak, untoasted and toasted, the remaining 90% in stainless steel tanks.

Yeasts: Winemaker selection

Alcohol: 14.50% **PH:** 3.65 **AZ:** 2.1 **ACT:** 6.15

